

We claim:

1. A hard boiled candy composition comprising
 - (a) a confectionery base,
 - (b) at least one botanical having an unpleasant mouthfeel, and,
 - (c) from about 0.5% to about 5.0% by weight of said composition of one or more partially hydrogenated vegetable oils or saturated fats, said amount being effective to suppress said unpleasant mouthfeel of said botanical.
2. The candy composition according to claim 1 wherein the botanical is Echinacea, Siberian Ginseng, Ginko Biloba, Kola Nut, Goldenseal, Golo Kola, Schizandra, Elderberry, St. Johns Wort, Valerian or Ephedra.
3. The candy composition according to claim 2 wherein the botanical is Echinacea.
4. The candy composition according to claim 1 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil, and the saturated fat is palm kernel oil, coconut oil, cocoa butter or butter.
5. The candy composition according to claim 4 wherein the saturated fat or partially hydrogenated vegetable oil is partially hydrogenated cottonseed oil, palm kernel oil or butter or a mixture thereof.
6. The candy composition according to claim 1 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.5% to 3.5%.
7. The candy composition according to claim 7 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

8. The candy composition according to claim 1 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from about 1/1 to about 1/0.1.

5 9. The candy composition according to claim 8 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from 1.0/0.6 to 1.0/0.15.

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10 10. ~~A hard boiled candy composition comprising~~
~~(a) a confectionery base,~~
~~(b) at least one mineral or mineral salt having an unpleasant mouthfeel,~~
~~and,~~
~~(c) from about 0.5% to about 5.0% by weight of said composition of one~~
~~or more partially hydrogenated vegetable oils said amount being effective to~~
~~suppress said unpleasant mouthfeel of said mineral or mineral salt.~~

15 11. The candy composition according to claim 10 wherein the mineral or mineral salt is zinc, calcium, iron or selenium or a salt thereof.

20 12. The candy composition according to claim 11 wherein the mineral or mineral salt is zinc or a zinc salt.

25 13. The candy composition according to claim 10 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil.

14. The candy composition according to claim 13 wherein the partially hydrogenated vegetable oil is cottonseed oil.

30 15. The candy composition according to claim 10 wherein the partially hydrogenated vegetable oil is present at 0.5% to 3.5%.

16. The candy composition according to claim 15 wherein the partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

5 17. The candy composition according to claim 10 wherein the ratio of the partially hydrogenated vegetable oil to the mineral or mineral salt is from about 1/1 to about 1/0.1.

10 18. The candy composition according to claim 17 wherein the ratio of the partially hydrogenated vegetable oil to the mineral or mineral salt is from 1.0/0.6 to 1.0/0.15.

15 19. A hard gum composition comprising
(a) a confectionery base,
(b) a botanical having an unpleasant mouthfeel
(c) from about 0.5% to about 5.0% by weight of said composition of one or more partially hydrogenated vegetable oils, or saturated fats said amount being effective to suppress said unpleasant mouthfeel of said botanical.

20 20. The hard gum composition according to claim 19 wherein the botanical is Echinacea, Siberian Ginseng, Ginko Biloba, Kola Nut, Goldenseal, Golo Kola, Schizandra, Elderberry, St. Johns Wort, Valerian or Ephedra or a mixture thereof.

25 21. The hard gum composition according to claim 20 wherein the botanical is Echinacea.

30 22 The hard gum composition according to claim 19 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil, and the saturated fat is palm kernel oil, coconut oil, cocoa butter or butter.

23. The hard gum composition according to claim 22 wherein the saturated fat or partially hydrogenated vegetable oil is partially hydrogenated cottonseed oil, palm kernel oil or butter or a mixture thereof.

5 24. The hard gum composition according to claim 19 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.5% to 3.5%.

25. The hard gum composition according to claim 24 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

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26. The hard gum composition according to claim 19 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from about 1/1 to about 1/0.1.

15 27. The hard gum composition according to claim 26 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from 1.0/0.6 to 1.0/0.15.

20 28. A method for suppressing the unpleasant mouthfeel of a hard boiled candy composition which contains a botanical having an unpleasant mouthfeel, which comprises

25 (a) providing a confectionery base containing a botanical having an unpleasant mouthfeel, and,
(b) adding thereto from about 0.5% to about 5.0% by weight of said composition of one or more partially hydrogenated vegetable oils or saturated fats said amount being effective to suppress said unpleasant mouthfeel of said botanical.

30 29. The method according to claim 28 wherein the botanical is Echinacea, Siberian Ginseng, Ginko Biloba, Kola Nut, Goldenseal, Golo Kola, Schizandra, Elderberry, St. Johns Wort, Valerian or Ephedra.

30. The method according to claim 29 wherein the botanical is Echinacea.

31. The method according to claim 28 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil, and
5 the saturated fat is palm kernel oil, coconut oil, cocoa butter, or butter or mixtures thereof.

32. The method according to claim 31 wherein the saturated fat or partially hydrogenated vegetable oil is partially hydrogenated cottonseed oil, palm kernel oil
10 or butter or a mixture thereof.

33. The method according to claim 28 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.5% to 3.5%.

15 34. The method according to claim 33 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

35. The method according to claim 28 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from about 1/1 to about
20 1/0.1.

36. The method according to claim 35 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from 1.0/0.6 to 1.0/0.15.

25 ~~37. A method for suppressing the unpleasant mouthfeel of a hard boiled candy composition which contains a mineral or mineral salt having an unpleasant mouthfeel, which comprises~~

- ~~(a) providing a confectionery base containing a mineral or mineral salt having an unpleasant mouthfeel, and,~~
30 ~~(b) adding thereto from about 0.5% to about 5.0% by weight of said composition of one or more partially hydrogenated vegetable oils said~~

amount being effective to suppress said unpleasant mouthfeel of said mineral or mineral salt.

5 38. The method according to claim 37 wherein the mineral or mineral salt is zinc, calcium, iron or selenium or a salt thereof.

39. The method according to claim 38 wherein the mineral or mineral salt is zinc or a zinc salt.

10 40. The method according to claim 37 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil.

15 41. The method according to claim 40 wherein the partially hydrogenated vegetable oil is partially hydrogenated cottonseed oil.

42. The method according to claim 37 wherein the partially hydrogenated vegetable oil is present at 0.5% to 3.5%.

20 43. The method according to claim 42 wherein the partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

25 44. The method according to claim 37 wherein the ratio of the partially hydrogenated vegetable oil to the mineral or mineral salt is from about 1/1 to about 1/0.1.

45. The method according to claim 44 wherein the ratio of the partially hydrogenated vegetable oil to the mineral or mineral salt is from 1.0/0.6 to 1.0/0.15.

30 46. A method for suppressing the unpleasant mouthfeel of a hard gum composition which contains a botanical having an unpleasant mouthfeel, which comprises

(a) providing a confectionery base containing a botanical having an unpleasant mouthfeel, and,

(b) adding thereto from about 0.5% to about 5.0% by weight of said composition of one or more partially hydrogenated vegetable oils or saturated fats said amount being effective to suppress said unpleasant mouthfeel of said botanical.

47. The method according to claim 46 wherein the botanical is Echinacea, Siberian Ginseng, Ginko Biloba, Kola Nut, Goldenseal, Golo Kola, Schizandra, Elderberry, St. Johns Wort, Valerian or Ephedra or a mixture thereof.

48. The method according to claim 47 wherein the botanical is Echinacea.

49. The method according to claim 46 wherein the partially hydrogenated vegetable oil is cottonseed, soybean, peanut, palm, sunflower seed or corn oil, and the saturated fat is palm kernel oil, coconut oil, cocoa butter, or butter or mixtures thereof.

50. The method according to claim 49 wherein the saturated fat or partially hydrogenated vegetable oil is partially hydrogenated cottonseed oil, palm kernel oil or butter or a mixture thereof.

51. The method according to claim 46 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.5% to 3.5%.

52. The method according to claim 51 wherein the saturated fat or partially hydrogenated vegetable oil is present at 0.75% to 3.0%.

53. The method according to claim 46 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from about 1/1 to about 1/0.1.

54. The method according to claim 53 wherein the ratio of the saturated fat or partially hydrogenated vegetable oil to the botanical is from 1.0/0.6 to 1.0/0.15.

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